THE Artistry OF Plants

WORLD VEGAN MONTH | AVAILABLE 1–30 NOV 2026 | $69++ PER PERSON

AMUSE-BOUCHE

Tempeh & Makrut Lime

Golden-crisp tempeh, toasted sesame, fragrant makrut lime leaf, bird's eye chili, and pink garlic.

ENTRÉE

Monkey Head Mushroom

Delicately fried forest mushroom, pickled cucumber, garden herbs, and microgreens, finished with mint, jalapeño, and coriander oil.

LE BOUILLON

Singapore Laksa

Silken tofu, rice noodles, and seasonal Asian vegetables in an aromatic coconut and lemongrass broth, accompanied by Thai basil and fresh bean sprouts.

INTERLUDE

Golden Kumquat

A refreshing kumquat sorbet infused with lemongrass and garden mint.

PLAT PRINCIPAL

Potato & Rice Gnocchi

Pillowy potato and rice gnocchi with charred asparagus, broccolini, confit cherry tomatoes, fresh basil, and crisp buckwheat. Finished with extra virgin olive oil, truffle, nutmeg, and cracked black pepper.

DESSERT

Durian & Coconut

Silken durian mousse, coconut cream, tropical fruit compote, and toasted coconut, complemented by vanilla and a vibrant passion fruit gel.

THE PERFECT PAIRING

Organic Wine | $16++ per glass

Delinquente "Screaming Betty" Vermentino or Domaine d'Andezon Côtes du Rhône

Cold-Pressed Juice | $12++ per glass

Organic Greens with Apple, Lemon & Ginger

All prices are subject to a 10% service charge and prevailing government taxes.


cultivate